



*Celebrate summer
with these honeybush recipes*

Honeybush tea punch

Makes about 3½ litres (refreshing!)

You will need

1 litre (4 cups) strong honeybush tea
(infuse 4 tea bags in 1 litre freshly boiled
water, allow to cool, remove tea bags)

500 ml (2 cups) pineapple juice

500 ml (2 cups) granadilla juice

1 litre (4 cups) soda water or lemonade
(lemonade makes a sweeter drink)

2 x 115 g cans granadilla pulp
fresh fruit such as banana, strawberries
or pineapple pieces

freshly chopped mint leaves

crushed ice

Method

Make the tea and leave to cool.

Add the juice and chill.

Add the soda water/lemonade and
granadilla pulp.

Before serving, cut the fresh fruit in
smaller pieces and add to the punch.
Add mint leaves and crushed ice and
serve immediately. Add more crushed
ice as necessary!

Hint

Use any fresh fruit of choice and even
glazed fruit, such as cherries.

